

(19) World Intellectual Property  
Organization  
International Bureau



(43) International Publication Date  
3 February 2005 (03.02.2005)

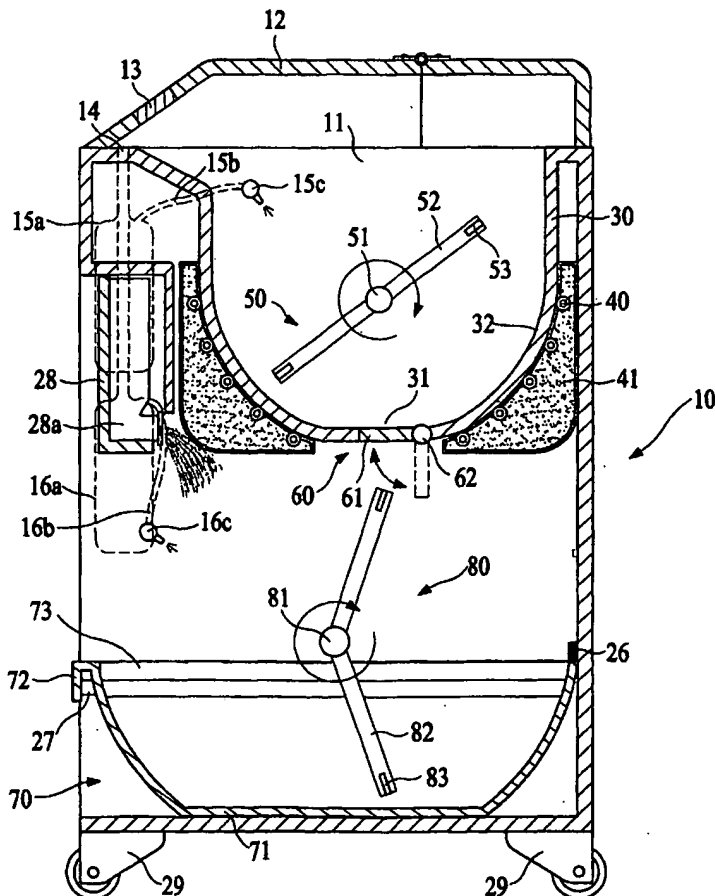
PCT

(10) International Publication Number  
**WO 2005/009188 A1**

- (51) International Patent Classification<sup>7</sup>: **A47J 43/04** (74) Agent: **KO, Kwang-Ok**; Shinwon B/d 3f 648-15, Yeoksam-Dong, Gangnam-Gu, Seoul 135-911 (KR).
- (21) International Application Number: **PCT/KR2004/001376** (81) Designated States (unless otherwise indicated, for every kind of national protection available): AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NA, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SY, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW.
- (22) International Filing Date: **9 June 2004 (09.06.2004)**
- (25) Filing Language: **Korean**
- (26) Publication Language: **English**
- (30) Priority Data:  
**10-2003-0051085** **24 July 2003 (24.07.2003)** **KR** (84) Designated States (unless otherwise indicated, for every kind of regional protection available): ARIPO (BW, GH, GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM, ZW), Eurasian (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European (AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IT, LU, MC, NL, PL, PT, RO, SE, SI,
- (71) Applicant and  
(72) Inventor: **KIM, Jun-Chul [KR/KR]**; 109Ho 101Dong Dongbo 3rd Apt., Poongdeokchun-Dong, Yongin City Kyeonggi Province 449-758 (KR).

[Continued on next page]

(54) Title: **ROASTER FOR SEASONING MARINE ALGAE**



(57) Abstract: The present invention relates to a roaster for seasoning marine algae having objects of maintaining seaweed's original flavor and taste by preventing seasonings and raw material from sticking to the inner surface of a frying portion while its operation; making easy the cleaning of the roaster after operation; minimizing extra work generated by changing the inner frying portion; and improving the quality of the operation by decreasing the height of the roaster.